INTEGRA SYSTEM
smart solutions

INTEGRA SARATOGA
FRENCH FRIES VENDING MACHINE

STATE OF ART MACHINE

INTEGRA D.O.O.
Entrepreneur zone, Varaždin
Mavra Schlengera bb, Gornji Kneginec
42204 Turčin
Croatia

Tel: +385 42 301 601
Viber contact: +385 98 272 512

www.integra-system.eu
www.integra-system.com/contact

www.integra-system.eu
www.integra-system.com/contact
Welcome to the informative presentation of Integra Saratoga machine. Ability of baking crispy and delicious french-fries in just 35 seconds, with a large supply of potatoes and oil represents our best, fastest and most affordable machine for professional and quick creation of delicious fries. We set a high standard of work in order to achieve product excellence and performance for your benefit.

**SPECIFICATIONS**

**COMPUTER**
- **Speed:** Intel Celeron Quad Core J1900 2.0Ghz Fanless, Intel Bay Trail, 4G DDR3, 128G SSD, I/O: RJ45x1
- **Memory:** USB2.0x4, VGAx1, HDMIx1, Audio I/Ox1, RS232X2, WIFI, DC12V

**SOFTWARE**
- **OS system:** Custom made software
- **Supports:** Windows 10, MEI/ICT coin changers (MDB), ICT Bill acceptors (MDB)

**DISPLAY**
- **Display:** LCD Panel with LED Backlight, 19 Inch: Resolution: 1280x1024, Luminance: 1000cd/m2, Ratio: 5:4, Contrast: 1000:1; 3mm, Projected Capacitive Touchscreen with Antiglare Coating

**PHYSICAL DIMENSIONS**
- **With wheels:** 2140 x 1485 x 843mm (HxWxD)
- **Shipping Box:** Stretch with bubbles, box in wood frame with styrofoam
- **Weight:** 1117.6 lbs [508 kg]
- **Shipping Weight:** 1183.6 lbs [538 kg]
- **Total Weight:** 1276 lbs [580 kg]
- **Approximately with raw material**

**TEMPERATURE**
- **Ambient Operating Temperature:** 5 ° - 32 °C MAX 40 °C
- **Storage Temperature of fridge:** -18 °C MAX (-5 - -8 °C Normal)

**ELECTRICAL**
- **AC Input:** 240 V, ~16 amps, 50-60Hz, single phase
- **Power Requirements:** 24 V DC
- **Connectivity:** USB, WIFI, ETHERNET, smartphone door unlock

**MECHANICAL**
- **Chassis:** Powder-coated steel with plastic foil
- **Body:** PVC Panels and steel construction
- **Support:** 4 wheel drive with stop function
Many media articles describe the activity of production of food in smart machines the next step in the globalization of the food preparation and distribution. Significantly advance the technology sector as a mastering highly complex problems in terms of hygiene, quality and excellence of the final product to the satisfaction of the owner of the machine and the customer’s end product.

Integra was founded in 2007. It aims to achieve global leadership in the manufacture of vending machines based on french-fries. Currently we have a 80% market share in the production and distribution of French-fries vending machines.

Currently there are hundreds of individuals and companies in the local environment that are likely in the very near future to introduce Integra machining line in its micro-environment, creating value-added profits and satisfaction of its customers or employees.

Integra operates in a commercial zone Varazdin on 3600 m² of land and infrastructure of the manufacturing capacity of 640 m², which are able to produce 25 machines within 60 days. Also, the location is also a showroom where you can try out, the machine specifications and additional features. Through the Web site of the manufacturer, any customer can leave a pre-defined recipes for different types of baking potatoes (variety), and the size of their suppliers, which opens the possibility of exchanging information among customers (users) of the machine in terms of the length of the roast, or experience in selected sauces.

Many media articles describe the activity of production of food in smart machines the next step in the globalization of the food preparation and distribution. Significantly advance the technology sector as a mastering highly complex problems in terms of hygiene, quality and excellence of the final product to the satisfaction of the owner of the machine and the customer’s end product.

Integra Saratoga is a major step forward in the production line of the company Integra with pride and pleasure.

Innovative product always leads to success towards consumers and our motto goes:

„Think of your profit”

Integra Saratoga

Return of investment is very fast. Production of 1 cup of French Fry cost 0.38 euro. In price is included: Potato, oil, sauce, salt, electrical power and cups.

Total capacity is 100 portions.

Then owner must a refill machine and take money out.

- Collecting information of machine from distance.
- Monitoring sales, machine GPS position, status of machines.
- Change a price of French Fry over the internet.
- Automatic shut down and wake up machine.
- Service information to a service person.
- Checking all information of food status inside of machine.
Why Saratoga?

**H**

**35 SECONDS PRODUCTION**

World class, breaks the record in the speed of frying in only 35 seconds

Professional quality of final product. Superbly prepared, crispy and tasty French fries. Masterpiece of speed and quality. When machine starts to fry you can be sure in quality that lasts and lasts. Quality is measured by the speed of final product and customers satisfaction when consuming final product.

Integra Saratoga key ability lies in the declared time specification production, smooth and continuous operation without any mechanical intervention. We are offering you possibility of showing our product in your environment in order to show the power and masterpiece for your customers.

Feel the other views of leadership in new dimension of service. World class in your environment.

Key Features

- Fastest manufacturer of delicious and crunchy fries in the world (the baking cycle 35 seconds)
- Saratoga machine produces French fries Fry of any type (species) or producer of frozen fries
- Smooth and flawless production without the influence of man in any part of the working
- Superior processing technology and mechanical skills in self-service device

**Why Saratoga?**

**A**

**COMPANY WITH RESPECT AND RESPONSIBLE BUSINESS RELATIONSHIP**

Company with respect and responsible business relationship. We are ready to help you if you need help.

- Online support is available during the 5 days of the week
- Our staff is highly trained and automatically building answer database in order to provide instant answer on similar question.
- All the questions gets an answer within 12 hours of receipt (time zone GMT +1)
- Feel the change with our team of maintenance, a new experience (videos, instructions)
Why Saratoga?

**300% MORE PROFIT AND ADDITIONAL SPACES FOR NEW IDEAS**

**NEW DESIGN - DESIGN AND SHAPE IS EYE CATCHER WHICH INCREASING SALES BY 25%**

**Why Saratoga?**

---

**KEY FEATURES**

- Filtered smells through catalyst filter allows installation in confined spaces
- The large volume of raw frozen french-fries allows serving more than 100 servings of 110 grams
- Great autonomy of time perspective
- It makes easier to multitask keeping with entrepreneurs who operate with multiple machines
- Large LED display makes marketing messages easily carried out and seen within customers

---

**Enough space to make a big deal**

By raising the standards we have created a large volume of the machine - sufficient capacity in all directions. We've thought of everything. Integra Saratoga machine has a volume of frozen raw material (potatoes) to which provides a sufficient amount of baking 100 large portions of 110 grams. Accompanies autonomy and capacity of oil, thus achieving the independence of even 3 business days of continuous operation with an average capacity of 30 servings per day.

It is 50% greater capacity than the machine Integra i1. You can make huge profits in a little time, combining the speed of the machine, frequent location, impeccable reliability and quality of the final. Finally, the machine Saratoga is created, designed, constructed and tested for this purpose.

---

**New design - design and shape is eye catcher which increasing sales by 25%**

- Excellent and stylish design fits great in any setting inside or outside space
- Black sandwich panels machine contributing to the strength, resilience and appearance
- The material is resistant to temperature changes
- The smooth surface of the material allows for easy external maintenance (deleting the exterior of the machine)
- Compounded with pride at the factory Integra, Varazdin, Croatia, Europe
Why Saratoga?

**FAST**
MACHINE SARATOGA REQUIRES
**EVEN FASTER SOFTWARE**

Fast machine Saratoga requires even faster software.

- Manageability software is extremely fast, which ensures a smooth and organized work driving machine parts
- The machine in terms of distance to initiate the extraordinary activities (additional washing), putting into operation of the drive or shut
- Sensor tracking of the machine in terms of information about the state treasury (money collected), inventories of materials (raw materials, oil, salt, sauce) and a control chamber

Why Saratoga?

**LOW**
MAINTENANCE OF
**CLEANING PROCESS**

Optimized machine INTEGRA SARATOGA low maintenance cleaning process

Food preparation is a very challenging and important task for human health.

We have created a machine that works independently and perfectly clean without any side effects in terms of pollution of any kind, including the environment - air. Next to the above, the machine can be installed indoors or outdoors (corridors in areas facilities, bars, discos, hospitals, beaches, passenger station, the airport and etc).

Also, the machine uses the most advanced energy-saving technology (class A ++), resulting in rational labor costs in terms of electricity and freezing.

**KEY FEATURES**

- low maintainence required
- A++ energy class cooling unit
Why Saratoga?

EASY TO USE AND INEXPENSIVE TO MAINTAIN, MACHINE SARATOGA

Easy to use and inexpensive to maintain, machine Integra Saratoga. Provides all for easy application.

- Does not require complex installation
- No oil leaks, air pollution or any adverse effect on media placements or air environment
- Machine fits easily into a plane thanks to the adjustable brackets
- Simple shipped to a location (the machine has its own wheels)
- Uses little energy for cooling machine class A++

Why Saratoga?

DESIGNED TO WITHSTAND AND BUILT TO LAST

Professional engineering and expertise have led to the largest machine speeds. Designed to withstand and built to last.

- Integra Saratoga is made from parts and components that are as much as 30% more powerful, stronger and better than the machine Integra i1, which achieves exceptional speed operation
- Industrial strength stainless steel materials from class A4 - AISI 316 and up
- Enhanced acceleration time of machine production
- Designed to handle any type of frozen raw materials - fries, various types and suppliers
EASY TO USE AND INEXPENSIVE TO MAINTAIN, MACHINE SARATOGA

Why Saratoga?

Easy to use and inexpensive to maintain, machine Integra Saratoga. Provides all for easy application.

- Does not require complex installation
- No oil leaks, air pollution or any adverse effect on media placements or air environment
- Machine fits easily into a plane thanks to the adjustable brackets
- Simple shipped to a location (the machine has its own wheels)
- Uses little energy for cooling machine class A++

DEIGNED TO WITHSTAND AND BUILT TO LAST

Why Saratoga?

Professional engineering and expertise have led to the largest machine speeds. Designed to withstand and built to last.

- Integra Saratoga is made from parts and components that are as much as 30% more powerful, stronger and better than the machine Integra i1, which achieves exceptional speed operation
- Industrial strength stainless steel materials from class A4 - AISI 316 and up
- Enhanced acceleration time of machine production
- Designed to handle any type of frozen raw materials - fries, various types and suppliers
**Why Saratoga?**

**FAST**

MACHINE SARATOGA REQUIRES

EVEN FASTER SOFTWARE

- Fast machine Saratoga requires even faster software.

**LOW**

MAINTENANCE OF

CLEANING PROCESS

- Manageability software is extremely fast, which ensures a smooth and organized work driving machine parts.
- The machine in terms of distance to initiate the extraordinary activities (additional washing), putting into operation of the drive or shut
- Sensor tracking of the machine in terms of information about the state treasury (money collected), inventories of materials (raw materials, oil, salt, sauce) and a control chamber

**KEY FEATURES**

- low maintenance required
- A++ energy class cooling unit

**Why Saratoga?**

F

**Why Saratoga?**

C

**Optimized machine INTEGRA SARATOGA low maintenance cleaning process**

Food preparation is a very challenging and important task for human health.

We have created a machine that works independently and perfectly clean without any side effects in terms of pollution of any kind, including the environment - air. Next to the above, the machine can be installed indoors or outdoors (corridors in areas facilities, bars, discos, hospitals, beaches, passenger station, the airport and etc).

Also, the machine uses the most advanced energy-saving technology (class A++), resulting in rational labor costs in terms of electricity and freezing.
Why Saratoga?

300% MORE PROFIT AND ADDITIONAL SPACES FOR NEW IDEAS

**Key Features**
- Filtered smells through catalyst filter allows installation in confined spaces
- The large volume of raw frozen french-fries allows serving more than 100 servings of 110 grams
- Great autonomy of time perspective
- It makes easier to multitask keeping with entrepreneurs who operate with multiple machines
- Large LED display makes marketing messages easily carried out and seen within customers

**Enough space to make a big deal**

By raising the standards we have created a large volume of the machine - sufficient capacity in all directions. We’ve thought of everything. Integra Saratoga machine has a volume of frozen raw material (potatoes) to which provides a sufficient amount of baking 100 large portions of 110 grams. Accompanies autonomy and capacity of oil, thus achieving the independence of even 3 business days of continuous operation with an average capacity of 30 servings per day.

It is 50% greater capacity than the machine Integra i1. You can make huge profits in a little time, combining the speed of the machine, frequentness location, impeccable reliability and quality of the final. Finally, the machine i3 is created, designed, constructed and tested for this purpose.

**NEW DESIGN - DESIGN AND SHAPE IS EYE CATCHER WHICH INCREASING SALES BY 25%**

New design - design and shape is eye catcher which increasing sales by 25%.

- Excellent and stylish design fits great in any setting inside or outside space
- Black sandwich panels machine contributing to the strength, resilience and appearance
- The material is resistant to temperature changes
- The smooth surface of the material allows for easy external maintenance (deleting the exterior of the machine)
- Compounded with pride at the factory Integra, Varazdin, Croatia, Europe
COMPANY
WITH RESPECT AND RESPONSIBLE
BUSINESS RELATIONSHIP

**Why Saratoga?**

**H**

- Company with respect and responsible business relationship. We are ready to help you if you need help.

  - Online support is available during the 5 days of the week
  - Our staff is highly trained and automatically builds an answer database in order to provide instant answers on similar questions.
  - All the questions get an answer within 12 hours of receipt (time zone GMT +1)
  - Feel the change with our team of maintenance, a new experience (videos, instructions)

**Why Saratoga?**

**A**

- World class, breaks the record in the speed of frying in only 35 seconds

  - Professional quality of final product. Superbly prepared, crispy and tasty French fries. Masterpiece of speed and quality. When machine starts to fry you can be sure in quality that lasts and lasts. Quality is measured by the speed of final product and customer satisfaction when consuming final product.

  Integra Saratoga key ability lies in the declared time specification production, smooth and continuous operation without any mechanical intervention. We are offering you the possibility of showing our product in your environment in order to show the power and masterpiece for your customers.

  Feel the other views of leadership in a new dimension of service. World class in your environment.

**35 SECONDS PRODUCTION**

**Key Features**

- Fastest manufacturer of delicious and crunchy fries in the world (the baking cycle 35 seconds)

- Saratoga machine produces French fries Fry of any type (species) or producer of frozen fries

- Smooth and flawless production without the influence of man in any part of the working

- Superior processing technology and mechanical skills in self-service device
Integra was founded in 2007. It aims to achieve global leadership in the manufacture of vending machines based on French-fries. Currently we have a 80% market share in the production and distribution of French-fries vending machines.

Currently there are hundreds of individuals and companies in the local environment that are likely in the very near future to introduce Integra machining line in its micro-environment, creating value-added profits and satisfaction of its customers or employees.

Integra operates in a commercial zone Varaždin on 3600 m² of land and infrastructure of the manufacturing capacity of 640 m², which are able to produce 25 machines within 60 days. Also, the location is also a showroom where you can try out, the machine specifications and additional features. Through the Web site of the manufacturer, any customer can leave a pre-defined recipes for different types of baking potatoes (variety), and the size of their suppliers, which opens the possibility of exchanging information among customers (users) of the machine in terms of the length of the roast, or experience in selected sauces.

Many media articles describe the activity of production of food in smart machines the next step in the globalization of the food preparation and distribution. Significantly advance the technology sector as a mastering highly complex problems in terms of hygiene, quality and excellence of the final product to the satisfaction of the owner of the machine and the customer’s end product.

Integra Saratoga is a major step forward in the production line of the company Integra with pride and pleasure.

Innovative product always leads to success towards consumers and our motto goes:

„Think of your profit”
Welcome to the informative presentation of Integra Saratoga machine. Ability of baking crispy and delicious french-fries in just **35 seconds**, with a large supply of potatoes and oil represents our best, fastest and most affordable machine for professional and quick creation of delicious fries. We set a high standard of work in order to achieve product excellence and performance for your benefit.

**Model Saratoga is shown on the picture.**

---

### SPECIFICATIONS

**COMPUTER**
- **Speed:** Intel Celeron Quad Core J1900 2.0Ghz Fanless, Intel Bay Trail, 4G DDR3, 128G SSD, I/O: RJ45x1, USB2.0x4, VGAx1, HDMIx1, Audio I/Ox1, RS232X2, WIFI, All-in-on touch PC
- **Software**
  - Operating system: Windows 10 with Custom made software
  - Supports: MEI/ICT coin changers (MDB), ICT Bill acceptors (MDB)
- **Display**
  - LCD Panel with LED Backlight, 19 Inch: Resolution: 1280x1024, Luminance: 1000cd/m2, Ratio: 5:4, Contrast: 1000:1; 3mm, Projected Capacitive Touchscreen with Antiglare Coating

**PHYSICAL DIMENSIONS**
- With wheels: 2140 x 1485 x 843mm (HxWxD)
- Shipping Box: Stretch with bubbles, box in wood frame with styrofoam
- Weight: 1117.6 lbs [508 kg]
- Shipping Weight: 1183.6 lbs [538 kg]
- Total Weight: 1276 lbs [580 kg]
- Approximately with raw material

**TEMPERATURE**
- Ambient Operating Temperature: 5° – 32°C MAX 40°C
- Storage Temperature of fridge: -18°C MAX (-5 - -8° C Normal)

**ELECTRICAL**
- AC Input: 240 V, ~16 amps, 50-60Hz, single phase
- Power Requirements: 24 V DC
- Connectivity: USB, WIFI, ETHERNET, smartphone door unlock

**MECHANICAL**
- Chassis: Powder-coated steel with plastic foil
- Body: PVC Panels and steel construction
- Support: 4 wheel drive with stop function